



On Tap Lancaster Liederkrantz Beer News February 20, 2019

The Beer Guys at the Liederkrantz are dedicated to bringing the world's finest beers to club patrons. All the rotating taps are all worth a try, and can also be enjoyed in a small size if normally served at 16 oz. Here are a few of the current draft offerings!

Hefeweizens are a classic German style beer; distinctly cloudy with a full bodied yet lighter taste thanks to yeast strains that can help bring out a wide range of flavors. "Hefes" are typified by little hop bitterness and a moderate level of alcohol, derived from a malt bill of 50 percent barley and 50 percent wheat. For some, the often-exhibited flavors of banana and cloves can be daunting, which is why serving a Hefe with a lemon traditionally helps balance these flavors. The current German wheat is **Weihenstephan Hefe Weizen**, initially brewed at the famous hilltop monastery site. The 5.4% ABV Hefe is not one their commonly available beers and is well balanced with light clove and banana flavors and light (14 IBU) hopping. LLK is pleased to have at least one Weihenstephan beer on tap almost all the time. Their wonderful beers reward whether enjoyed alone or with a fine meal.

Some of the charm of European beers lies in their being produced on the same sites for hundreds of years. Fuller Smith & Turner Brewery PLC begins its story in the 18th century with pub owner and brewer Thomas Mawson, still honored today through the Mawson Arms pub located on the brewery site in Chiswick, London. In 1786, the enterprise came into the control of the Thompson family and the Griffin name and symbol is attached to the brewery in 1816. John Fuller joins the Thompson's around 1830 and in 1845, his son takes over ownership of the brewery. Smith and Turner are brought in as partners and things bubble along until 2019 when Asahi is pursuing its purchase. Contrary to expectations, English Extra Special Bitter ales are not very hoppy or bitter; the name derives from the increased hopping needed when lighter colored malts other than those in lightly hopped porters and stouts were used. Dark gold to copper in color, these lightly conditioned and very drinkable ales often have toasty malt flavors. **Fuller's ESB** is a popular strong ale produced by Fuller's at the Griffin Brewery in Chiswick, London. Since its introduction in 1971, it has twice been named World Champion Beer, and has won CAMRA's Champion Beer of Britain Award on three occasions. Brewed with Chocolate and Crystal malts; traditional English Challenger, Goldings, Northdown, and Target hops are added to a very moderate 35 IBUs. Truly an exemplary ale!

Victory DirtWolf Double IPA is the culmination of Victory Brewing's double IPA series experiment with whole flower American-grown hops. This authoritative 8.7% ABV brew blends a solid base of two-row German malts (Pilsner, Light Caramel, and Dextrose) with the bold citrus, piney, and floral aromas and flavors found in whole flower loads of Citra, Chinook, Simcoe and Mosaic hops. This aggressively hopped double IPA delivers an intense aroma and citrusy, earthy flavors. It's a highly rated beer that leaves a lasting impression!

Modern brewers traditionally sought clarity in their beers and murky styles were considered rustic or primitive. In the early 1990's, New England brewers started adjusting malt or hop bills in order to bring residual yeast or hop particles into suspension; thereby adding additional flavor elements. As the brewery says about its **Victory Cloud Walker IPA**, "Soaring far beyond hazy, this dry-hopped hazy juicy IPA explodes as tropical and fruity elements float through cloudy formations, elevating hops to the highest pedestal. Expert dosing of oats, wheat and lactose delivers a pillowy soft mouthfeel showcasing an opaque, orangey-blond color and a juicy explosion of tropical and fruity flavors". Fermented from 2 Row and Pale malts to 6.8% ABV; 55 or so IBUs of Citra and Mosaic hops provide all the excitement.

The Baltic Porter style denotes a dark, flavorful, and robust beer enjoyed in the areas near its namesake sea. A hybrid of lager (bottom fermenting) and ale (top fermenting) styles found in the region, Baltics are usually hoppier than stouts with fruit or figgy notes generated by hearty malt bills. Hop bittering can be joined with dark chocolate flavors. In 2017, Great Barn Brewery opened on a family farm near Kintnersville in Upper Bucks Co. and also operates a taproom in New Hope. Using farm grown ingredients and well water, they make a small range of beers with precision and care. **Great Barn Massive Deception Porter** is full bodied and smooth, with overtones of coffee, caramel, and roasted barley flavors. Smokey maple syrup and vanilla add depth of flavor. This 7.3% beer was a home brew medal winner in 2008.

Lancaster Liederkrantz beer drinkers enjoy quality regular beers and an array of rotating items. If one of the beers has gone off tap, ask your bartender to suggest a similar, tasty replacement.

Enjoy!
Lancaster Liederkrantz Beer Guy - Jim Weber

The LLK beer staff tries to satisfy customer interests at all times by providing a range of beers for disparate tastes, alcoholic content, and budgets. We know beer drinkers at the Liederkrantz take their beer seriously! If you have

concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to Jim Weber at jimweber.lancaster@gmail.com or Greg Buckwalter at gregbuckwalter@hotmail.com. Enjoy and see you at the club!